



Breast of Chicken with Mushrooms

Serves 4 persons

4 skinless, boneless chicken breasts (about 7 ounces each)

$\frac{3}{4}$ Cup heavy cream

3 Tbs. Butter

3 Tbs. Olive oil

Sauce:

8 ounces mushrooms

1 Cup chicken stock

1 Cup champagne or white wine

5 shallots thinly sliced

$\frac{1}{2}$ t. dry thyme

Salt and pepper to taste

Preparations: Cook the Mushrooms, 1 cup of chicken stock, 1 cup of champagne or white wine, 5 shallots thinly sliced and $\frac{1}{2}$ t. dry thyme all together. Make a slit in one side of the chicken breast. With a spoon stuff the breast with the sauce. Flour both sides of the breast.

In a different sauce pan combine the $\frac{3}{4}$ cup heavy cream, 3 tbs. Butter, 3 tbs. Olive Oil, bring to simmer. Then cook both sides of the chicken breast. Place in oven for a while. On bottom of the plate cover rest of sauce, then place chicken on top.